



O-GRILL

Portable LP Gas Grill Owner's Manual

Model No.: O-Grill 3000



FOR OUTDOOR USE ONLY.

Read this manual carefully before assembling, using or servicing this gas grill.



**Important:
CONSUMER / USER:**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

ANSI Z21.89 a-2006 / CSA 1.18a-2006

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General Safety Information

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C), or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department.
Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

DANGER

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- When cooking, the appliance fryer/boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F(45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.

The following symbols shown below are used extensively throughout these instructions. Always heed these precautions, as they are essential when using any mechanical or propane fueled equipment.

DANGER

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.

⚠ WARNING

- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ Do not store a spare or disconnected propane cylinder under or near the O-Grill.
- ⚠ Do not operate the O-Grill if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches of the top, bottom, back or sides of your O-Grill.
- ⚠ Do not use charcoal or lava rock in your O-Grill.
- ⚠ The O-Grill should never be used by children. Accessible parts of the grill may be very hot. Keep children away while it is in use.
- ⚠ You should exercise reasonable care when operating your O-Grill. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burner go out while in operation, turn the gas valve off. Open the lid and wait 5 minutes before attempting to relight, using the lighting instructions.
- ⚠ Never lean over an open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Do not enlarge valve orifice or burner ports when cleaning the valve or burner.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ The O-Grill should be thoroughly cleaned on a regular basis.
- ⚠ After a period of storage, and/or nonuse, the O-Grill should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
Propane gas is not natural gas. The conversion or attempted use of natural gas in a propane unit or

propane gas in a natural gas unit is dangerous and will void your warranty.

- ⚠ Do not attempt to disconnect any gas fitting while the O-Grill is in operation.
- ⚠ Use heat-resistant BBQ mitts or gloves when operating the O-Grill.
- ⚠ Keep any electrical supply cord away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use the O-Grill unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Cleaning and Maintenance" section of the Owner's Guide.
- ⚠ Do not use the O-grill in a vehicle trunk, station wagon, mini-van, sport utility vehicle (SUV), recreational vehicle (RV), or Boat.
- ⚠ Use the regulator that is supplied with your O-Grill.
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while the grill is in operation.
- ⚠ This appliance is not intended for commercial use.

⚠ WARNING

Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

⚠ WARNING

Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the O-Grill was dealer-assembled.

O-GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

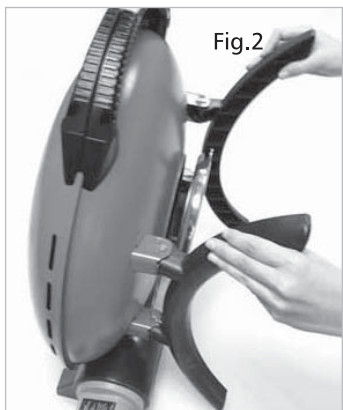
NOTICE

These instructions must be left with the owner and the owner should keep them for future use.

Operating Instructions

Getting Started

- Inspect all packing and remove all parts (Fig.1)
- Stretch out the folding legs (Fig.2)
- Release the lock switch then open the lid (Fig.3)
- Take out the storage case (Fig.4)

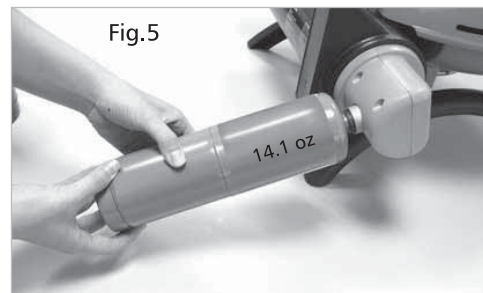


Gas Instructions

Attach Propane Cylinder

⚠ WARNING

- Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- O-Grill shall not be used under an unprotected combustible roof or overhang.
- O-Grill is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use O-Grill within 24 inches of combustible materials, bottom, back or side of the grill.
- The entire cooking box gets hot when in use.
- Do not leave unattended.
- Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- Never store an extra (spare) Propane cylinder under or near O-Grill.



Use liquid propane cylinder with capacity 14.1 oz (Fig.5) or 16 oz (Fig.6) or less. Use 16 oz liquid propane cylinders that are approximately 4" inches (100mm) in diameter and 8" inches (200mm) in length OR 14.1 oz liquid propane cylinder that is approximately 3" inches (75mm) in diameter and 11" inches (270mm) in length.

You can find these liquid propane cylinders in the camping, hardware, and plumbing section of the hardware stores or sporting goods stores.

⚠ CAUTION

Use cylinders that are marked "Propane Fuel" only.

⚠ WARNING

Be careful not to cross thread when installing cylinder. Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

Portable LP Gas Grill Owner's Manual

To Light

- 1) Open the lid.
- 2) Make sure the control knob is turned OFF.
(Push control knob in and turn clockwise to ensure that it is in the OFF position.)
- 3) Push burner control knob down and turn to **HI / START** (⚡) (Fig.7)

⚠ DANGER

Do not lean over the open grill. Keep your face and body at least one foot away from the grill when lighting the grill.

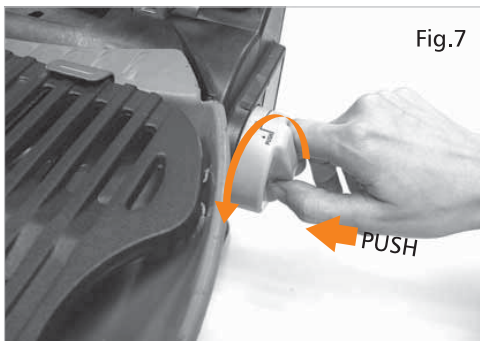


Fig.7



Fig.8

- 4) Push the red ignition button several times, so it clicks each time (Fig.8)
- 5) Check that the burner is lit by looking down through the cooking grid. You should see a flame.

⚠ DANGER

If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again.

⚠ DANGER

Failure to open the lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

- 6) The burner may be match lighted if there is no ignition.
 - (a) First, remove the match extension stick from the storage compartment (Fig.9)
 - (b) Push the match into the clip of extension stick (Fig.10)
 - (c) Hold extension stick close to Burner and turn control knob slowly (Fig.11)
 - (d) Adjust flame to desired heat level.



Fig.9

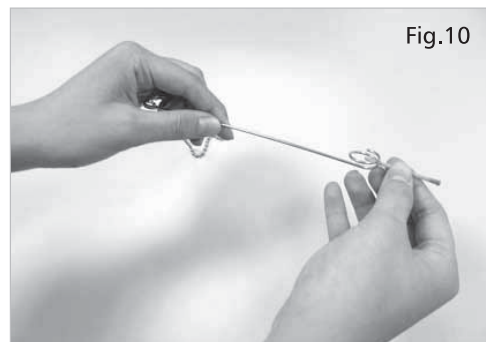


Fig.10

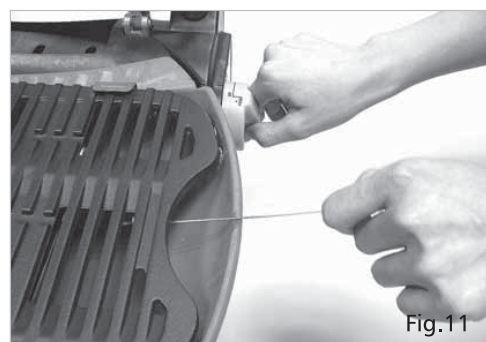
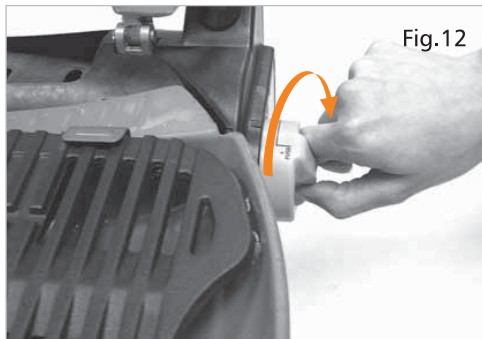


Fig.11

To Extinguish

Push in and turn burner control knob clockwise to the OFF position (Fig.12)



Leak Check

Check:

- 1) Regulator to propane cylinder connection.



⚠ DANGER

If there is a leak at connection (Fig.13), remove propane cylinder. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, turn OFF the gas.

⚠ DANGER

If there is a leak at connection turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

⚠ DANGER

Do not use an open flame to check for gas leak. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

⚠ DANGER

Do not store a spare LP-Gas cylinder under or near O-Grill. Never fill the cylinder beyond 80% full. If the instructions are not followed exactly, a fire causing death or serious injury may occur.

- 2) Check for gas leaks periodically:

After a period of nonuse you should perform the following maintenance procedures for your safety.

1. Inspect the burner for correct flame pattern.(Fig.15)
Clean if necessary, following the procedures outlined in the "Maintenance" section of this manual.
2. Check all gas fittings for leaks.

⚠ DANGER

You should check for gas leaks every time you disconnect and reconnect a gas fitting. All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution however, you should recheck all fittings for leaks before using your O-Grill. Shipping and handling may have loosened or damaged a gas fitting.

⚠ DANGER

Perform these leak checks even if your grill was dealer or store assembled. You will need soap and water solution and a rag or brush to apply it. To perform leak checks make sure the Burner is in the off position and turn on gas supply.

⚠ DANGER

Do not ignite burner while leak checking. Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Cooking

Getting started:

Refer to "Operating Instructions" in this owner's manual.

To light the grill:

Refer to the "Lighting Instructions" in this owner's manual.

To Preheat the grill:

Light the O-Grill according the "Lighting Instructions" in this owner's manual. Close the lid and turn the Burner Control Knob to **HI/START** (⚡) position. Preheat the grill for 5-10 minutes (depending on conditions such as air temperature and wind). Once the grill is preheated, set the Burner Control Knob to the low setting.

Note: Wind and weather may require adjustment of the Burner Control Knob to obtain the correct cooking temperature.

If the burner goes out during cooking, open the lid, turn off the burner, and wait 5 minutes before relighting.

Dripping and grease:

Excess drippings and grease will collect in the Catch Pan located on the underside of the grill. Disposable O-Grill drip pans are available that fit the Catch Pan.

⚠ DANGER

Check the Catch Pan and the Base Pan of the grill for grease build-up before each use. Remove excess grease to avoid a fire in the bottom of the grill.

⚠ DANGER

Do not move the O-Grill when operating or while the grill is hot.

Cleaning and Maintenance

⚠ DANGER

Turn your gas grill OFF and wait for it to cool before cleaning.

Cleaning

Outside surfaces

Use a warm soapy water solution to clean, then rinse with water.

⚠ DANGER

Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on grill surfaces.

Cooking grid

Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch Pan

Disposable foil trays are available, or you can line the catch pan with aluminum foil.

To clean the Catch Pan, wash with warm soapy water, then rinse.

Inside Base Pan

Brush any debris off of burner tubes.

DO NOT ENLARGE BURNER PORTS (OPENINGS).

Wash inside of Base Pan with warm soapy water and a water rinse.

Inside Lid

While lid is warm, wipe inside with paper towel to prevent grease build-up. Built-up grease resembles paint flakes.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Maintenance

⚠ DANGER

- Do not touch or attempt any maintenance on O-Grill for at least one hour after use.
- Make sure all controls are off and propane tank has been removed before doing maintenance.

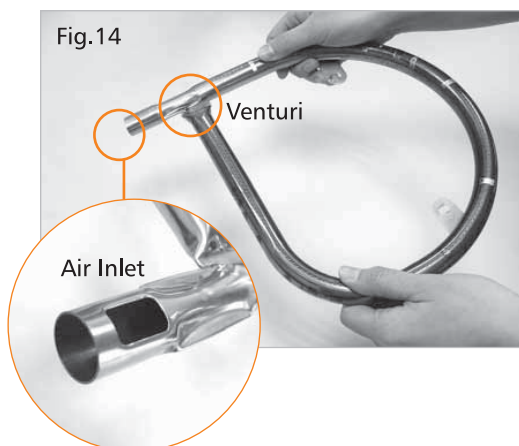
To enjoy years of outstanding performance from your O-Grill, perform the following maintenance activities on a regular basis:

- Keep exterior surfaces clean.
- Use warm soapy water for cleaning. Never use flammable or abrasive cleaning agents.
- Air Inlet (Fig.14) must be unobstructed. Keep controls, burner and circulating air passages clean. Signs of possible blockage include:
 1. The smell of gas in conjunction with burner flames appearing yellow and lazy.
 2. Grill does not reach temperature.
 3. Grill heats unevenly.
 4. Burner does not ignite.

⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which cause serious bodily injury or death, and cause damage to property.

• Spiders and insects can nest in burner venturi section (Fig.14). This condition can damage the O-Grill and render it unsafe for use. Clean burner holes by using a heavy-duty pipe cleaner. Compressed air may help clear away small particles.

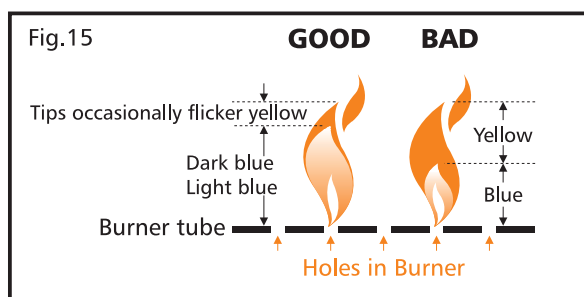


- Carbon deposits may create a fire hazard. Clean burner with warm soapy water if any carbon deposits develop.
- If the O-Grill has been left uncovered and is wet from rain, snow, yard sprinklers, etc., allow to dry (at least 30 minutes prior to use).

NOTE: In a salt-air environment (such as near an ocean), corrosion occurs more quickly than normal. Frequently check for corroded areas and repair them promptly.

Burner Flame Pattern

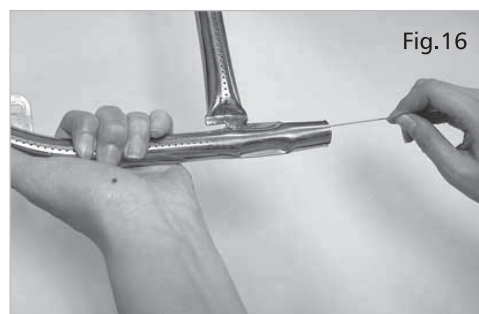
The O-Grill burner has been factory set for the correct air and gas mixture. The correct flame pattern is shown.(Fig.15)



If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

Burner Tube Cleaning Procedures:

Turn off the gas supply. Remove the burner tube. (See Replacing Burner Tube) Look inside the burner with a flashlight. Clean the inside of burner with a wire (a straightened-out coat hanger will work). (Fig.16)



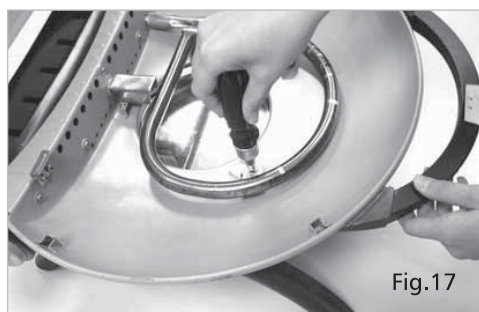
Check and clean the valve orifice(Fig.18) inside the rear end of Base Pan. Use a steel bristle brush to clean outside of burner. This is to make sure all the burner ports are fully open.

⚠ DANGER

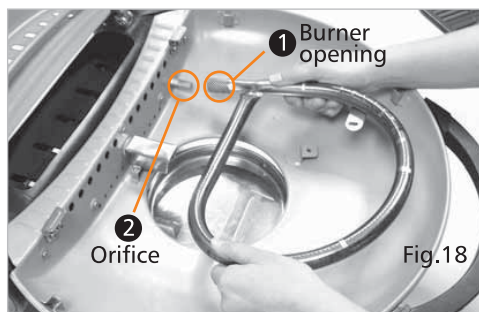
Do not enlarge the burner ports when cleaning.

Replacing Burner Tube

- 1) Your O-Grill must be OFF and cool.
- 2) Unscrew and remove propane cylinder from the valve/regulator assembly.
- 3) Open the lid.
- 4) Remove cooking grid.
- 5) Unscrew and remove the screws and stainless steel washers that hold the burner tube inside the Base Pan (Fig.17).



- 6) Carefully slide the burner tube out from the Base Pan.



CAUTION: The burner opening ① must be positioned properly over the valve orifice ②.(Fig.18)

7) To reinstall the burner, reverse procedure 5 through 7.

Important:

Make sure the Orifice ② (Fig.18) is fitted into the Burner Opening ① (Fig.18) and Igniter port hole ① (Fig.19) lines up with the arrow tab on the igniter box ② (Fig.19).

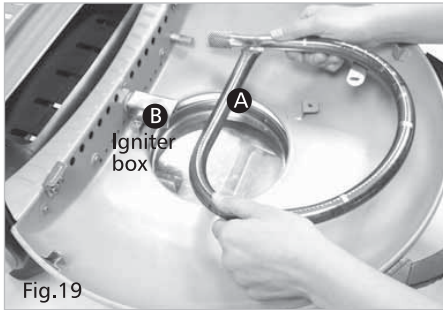


Fig.19

⚠ DANGER

Failure to follow the above mentioned procedures, may result in a fire, which cause serious bodily injury or death, and cause damage to property.

Ignition System Operations

If the ignition system fails to ignite the burner, light the burner with a match. If the burner lights with a match, then check the ignition system.

- Check that both the white and black ignition wires are attached properly.
 - Check that the ignition button pushes the igniter (button) down, and returns to the up position.
- If the ignition system still fails to light, Contact the Customer Service Representative in your area.

Storage

And/ Or Nonuse

- When the O-Grill is not in use, the propane cylinder must be DISCONNECTED and the propane cylinder stored outdoors in a well-ventilated space. Place dust caps on cylinder valve outlets when cylinder is not in use (Fig.20)

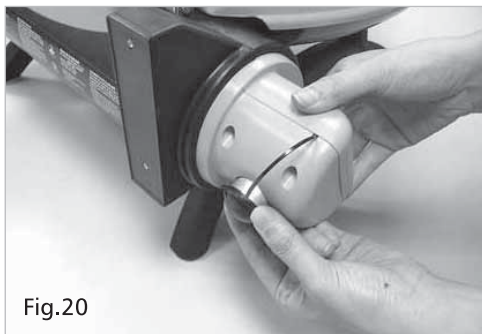


Fig.20

- The O-Grill should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: "Cleaning and Maintenance")
- The Burner venturi section should also be checked for any obstructions. (See Section: "Cleaning and Maintenance.")
- The O-Grill can be stored easily by stand-up position to save space. (Fig.21)



Fig.21

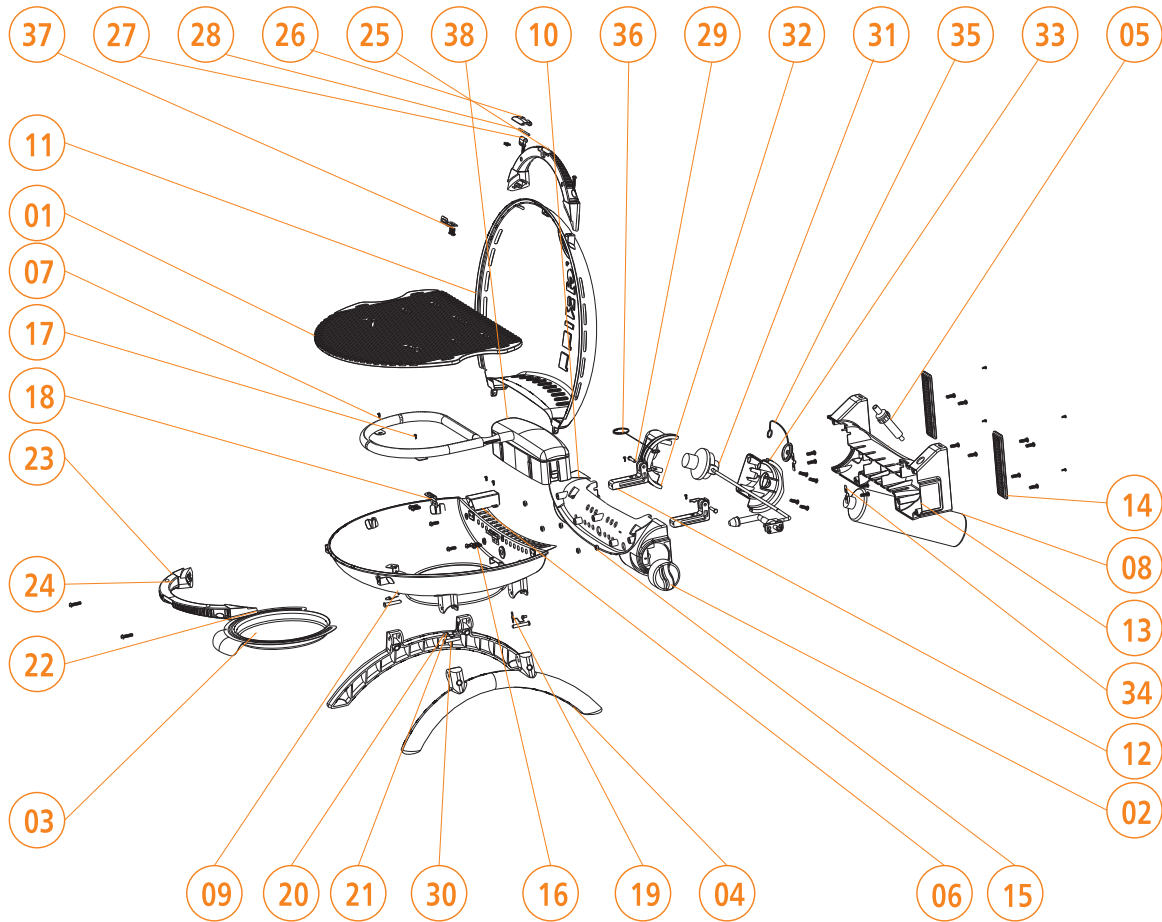
Troubleshooting

PROBLEM	CHECK	SOLUTION
Burners do not light, or flame is low in HIGH position.	Is LP cylinder fuel low or empty? Is Igniter wet? Does the burner light with a match?	Replace propane cylinder. If you can light the burner with a match, then check the ignition system.
	Is there air in the gas line?	Burner may take up to one minute to light after a propane cylinder has been connected.
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Is there blockage in the burner tube or Venturi?	Clean Burner Tube. (See Section of "Maintenance")
Experiencing of flare-ups:	Is the cooking grid heavily coated with burned-on grease?	Clean thoroughly. (See section "Cleaning") Clean catch Pan.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flame does not run the whole length of the burner tube.	Is the burner clean?	Clean burner.(See section "Maintenance")
	Is LP-cylinder Pressure low?	Replace Propane cylinder.
	Is outdoor temperature less than 40°F and LP cylinder less than 1/4 full?	Replace with a full cylinder.
Is fuel flow restricted?	Is fuel flow restricted?	Check burner and orifices for blockage. Adjust control knob to full ON position.
	Burner does not light when igniter button is Pushed.	Is burner tube positioned is too far away from the igniter box?
Burner flame does not ignite completely around the burner tube.	Are the burner ports clean and fully open?	Clean burner.(See section "Maintenance".) Use a small paper clip to unclog any dirty ports.
Burner won't stay lit.	Is dust and/or dirt built up around burner?	Clean dirt and/or dust from around burner ports.

If problems cannot be corrected by using these methods, Please contact the Customer Service Representative in your region.

Parts List

Explosive View O-Grill



Index No.	Part No.	Description	Qty./Assy.
1	OG310001	Cooking Grid	1
2	OG310002	Control Knob	1
3	OG310003	Grease Catch Pan	1
4	OG310004	Retractable Leg	2
5	OG310005	Igniter	1
6	OG310006	Igniter Box	1
7	OG310007	Burner	1
8	OG310008	LP Cylinder (Optional)	1
9	OG310009	Base Pan	1
10	OG310010	Grill End Front Cover	1
11	OG310011	Lid	1
12	OG310012	Lid Hinge	2
13	OG310013	Grill End Rear Cover	1
14	OG310014	Foot Pad	2
15	OG310015	Heat Isolator	5
16	OG310016	M5 x L16mm Philip Screw	25
17	OG310017	M3 x L 8mm Philip Screw	16
18	OG310018	Cooking Grate Retainer	3
19	OG310019	R Type Spring Lock	6

Index No.	Part No.	Description	Qty./Assy.
20	OG310020	Retractable Leg Lock Pin	4
21	OG310021	Retractable Leg Lock Pin Spring	4
22	OG310022	Handle Heat Isolator(R)	2
23	OG310023	Handle Heat Isolator(L)	2
24	OG310024	Upper Handle	1
25	OG310025	Lower Handle	1
26	OG310026	Handle Lock	1
27	OG310027	Upper Handle Spacer	1
28	OG310028	Upper Handle Locking Pin	1
29	OG310029	Locking Pin A	2
30	OG310030	Locking Pin B	4
31	OG310031	Regulator & Valve Assembly	1
32	OG310032	Cylinder Top Cover	1
33	OG310033	Cylinder Bottom Cover	1
34	OG310034	Gas Tube Holder	2
35	OG310035	LPG Inlet Cap	1
36	OG310036	Match Extension Stick	1
37	OG310037	M5xL 12 Philip Screw	2
38	OG310038	Storage Case	1

Warranty

Limited One Year Warranty

Pro-Iroda Industries, Inc. (Iroda) warrants that for a period of one year from the date of original retail purchase, this product will be free from defects in material and workmanship.

At its option, Iroda will repair or replace this product or any component of the product found to be defective during the warranty period.

Replacement will be made with a new or remanufactured product or component. This is our exclusive warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

What This Warranty Does Not Cover

This warranty does not cover normal wear of parts, parts that are not genuine parts, or damage resulting from any of the following:

Negligent use or misuse of the product; commercial use of the product; use contrary to the operating instructions; disassembly, repair or alteration by anyone other than or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

Warranty is void if damage to product results from the use of a part other than a genuine part.

Pro-Iroda SHALL NOT BE LIABLE FOR DEFECTS THAT ARE CAUSED BY THE USE OF UNAUTHORIZED PARTS OR SERVICE. Pro-Iroda SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITIONS. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY OR CONDITIONS. SOME STATES, PROVINCES, OR JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

The costs of transporting the product to authorized service center for warranty service is the responsibility of the purchaser. Do not mail products with fuel in tanks, or with disposable propane cylinders.

Warranty Service

Warranty service is available by contacting the Pro-Iroda Service Center at 1-888-66-IRODA

